

**RAW BAR**

**LOBSTER SALAD** 30  
Avocado, Corriander Aioli, Jalapeño

**SHRIMP COCKTAIL** 24  
House Cocktail Sauce

**AHI TUNA CRUDO** 22  
Pomegranate, Fall Citrus, Fresno Chiles

**1/2 DOZEN OYSTERS** 27  
Apple Cider Mignonette, Shallots,  
Black Pepper

**SHELLFISH PLATTER**  
Petite 85 | Grand 175

**CAVIAR SERVICE**

The Caviar Company *by the ounce*  
Soft Scrambled Egg, Savory Waffle, Chives  
Golden Osetra 165 | Kaluga 105 | Smoked Trout Roe 35

**STARTERS**

**PARKER HOUSE ROLLS** 9  
Six Warm Rolls with Whipped Salted Butter

**THE VAULT CAESAR SALAD** 13  
Chilled Romaine Lettuce, Sourdough Croutons, Shaved Parmesan

**BAKED CHEESE** 17  
Vegetable Crudite, Lemon Agrumato, Aleppo Pepper, Sourdough

**WEDGE SALAD** 17  
Iceberg, Bacon Crumble, Sieved Egg, Seasonal Vegetables, Bleu Cheese Dressing  
Add Chicken, Shrimp or Skirt Steak +12  
Add Salmon +18

**SOY-BRAISED PORK BELLY** 20  
Butter Lettuce & Herbs, Crispy Garlic, Chili Sauce

**MAINS**

**PORCINI RISOTTO** 26  
Black Truffle Butter, Mascarpone, Shallot Crumble, Roasted Mushrooms

**GRILLED ORA KING SALMON** 38  
Melted Leeks, Tokyo Turnips, Brown Butter Sauce

**THE VAULT BURGER** 21  
Double Patty, Fiscalini Cheddar, Lettuce, Secret Sauce, Fries

**BRAISED SHORTRIB** 45  
Olive Oil Crushed Potatoes, Broccoli Di Ciccio, Bordelaise

**SIDES**

**WAGYU FRIED RICE** 18  
Wagyu Chorizo, Queso Fresco

**ROASTED MUSHROOMS** 14  
Anchovy Butter, Gremolata

**VAULT FRIES** 11  
Ketchup

**BLISTERED SHISHITOS** 15  
Togarashi, Garlic Aioli

**BLACK TRUFFLE MAC & CHEESE** 16  
add Lobster +19

**DESSERTS**

**GINGER-SUGAR DUSTED BEIGNETS** 12  
Berries and Cream, Whipped Cheesecake

**CHOCOLATE PANNA COTTA** 12  
Passionfruit, Kiwi, Candied Coco Nibs, Toasted Chocolate Crumble

**STRAWBERRY SHORTCAKE** 12  
Strawberry Consume, Strawberry Meringue, Basil

A 8% surcharge per guest is added for San Francisco employer mandates, including health care security, commuter benefit and minimum wage ordinances. A 20% service charge added for parties of six or more. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

GARDEN COCKTAILS

BOUGAINVILLEA 15

Ketel One Botanical, Watermelon, Chateau, Canton, Lime, Ginger Beer

PASSIFLORA 16

Barr Hill Gin, Kina l'Aero, St. Germain, House-Made Passionfruit Tonic

JAMAICA 15

Cantalope-Infused Espolon Blanco, Fresno Chile, Fino Sherry, Dry Curaçao, Lime, Hibiscus Salt Rim

SAGUARO 16

Union Mezcal, Grilled Cactus, Jalapeño, Green Chartreuse, Dolin Dry, Lime, Volcanic Sea Salt Rim

BANANA LEAF 16

Buffalo Trace Bourbon, Crème de Banane, Grand Poppy Amaro, Oloroso Sherry, Old Fashioned Bitters

GOLDENROD 15

Coconut-Washed Dickel Rye, Japanese Bermutto Sake, Yuzu Bitters, Absinthe Rinse

MARIPOSA 15

Havana Club Rum, Smith & Cross Rum, Strawberry Horchata, Averna, Chocolate Bitters

SAKURA 15

Jasmine-Infused Avuá Cachaça, Sweet Pea Juice, Thai Basil Syrup, Lime, Coconut Water

DRAFT BEER

NORTH COAST 'SCRIMSHAW' 9

Pilsner - Fort Bragg, CA | 4.5%

BAREBOTTLE HAZY IPA 9

Hazy IPA - San Francisco, CA | 6.5%

MOONLIGHT 'DEATH & TAXES' 9

Black Lager - Santa Rosa, CA | 5.3%

FACTION PALE ALE 9

Pale Ale - Alameda, CA | 5.4%

BEER & CIDER

ALMANAC 'TRUE KÖLSCH' 9

Kölsch - Alameda, CA | 4.9% (473ml)

BROOKS 'DRY' 9

Cider - California | 6% (355ml)

ALLAGASH 'WHITE' 11

Witbier - Portland, ME | 5.2% (473ml)

WINE BY THE GLASS

SPARKLING

N.V. Frederic Magnien Extra Brut | Crémant de Bourgogne, FR 16/64

2018 Rolet Brut Rosé | Arbois-Crémant du Jura, FR 17/68

WHITE & ROSÉ

2020 Domaine des Tilleuls Melon de Bourgogne | Muscadet, FR 12/48

2021 Domaine du Carrou Sauvignon Blanc | Sancerre, FR 19/75

2020 Giacomelli 'Pianacce' Vermentino | Colli di Luni, Italy 15/59

2018 Willakenizie Estate Chardonnay | Willamette Valley, OR 17/67

2021 Figuière Rosé Grenache/Cinsault Rosé | Méditerranée, FR 12/48

RED

2017 Baxter Pinot Noir | Anderson Valley, CA 18/74

2018 Stéphane Ogier Grenache/Syrah | Côtes du Rhône, FR 13/52

2020 Vietti 'Trevigne' Barbera | Barbera d'Asti, Italy 15/59

2019 Catena 'Old Vines' Malbec | Lunlunta-Mendoza, AR 14/54

2020 Annabella Cabernet Sauvignon | Napa Valley, CA 16/64